



ENTRADAS

Guacamole 7,00€

Avocado, onion, lime, tomato, jalapeños, cilantro, Aegina pistachios

Frijoles Refritos 7,50€

Refried black beans, lime, cilantro, pico de gallo

Tostada Con Tomate 8,00€

Cherry tomatoes, lime cream, black beans, salsa macha, crispy corn tortilla

Papas 6,50€

Crispy potatoes, aioli, ancho chili oil

Chiles En Nogada 13,50€

Poblano pepper stuffed with minced pork and fruit, walnut sauce with goat cheese

Tetelas 7,50€

Tortilla filled with cheese, black beans, epazote, corn mushrooms and salsa ranchera

Garnacha 9,50€

Slow-cooked pork, sauerkraut and pickled onions on fried corn dough

Quesadilla 11,50€

Beef, ancho chili jam, Monterey Jack cheese, lime cream

Tamales 9,50€

Steamed corn masa filled with pork, wrapped in corn husks

Carnitas De Hongos 9,00€

Mushroom taco with avocado, pico de gallo, salsa verde, chili

Tacos De Birria 12,50€

Beef birria tacos with cheese, cilantro, chili and lime

Tacos Di Pollo 10,50€

Chicken, chipotle cream, avocado, pineapple relish, cilantro, chili and lime

ENSALADAS

Tijuana Caesar 12,50€

Lettuce, Parmesan, croutons, Caesar dressing

Esquites 12,50€

Sweet corn, aged anthotyro cheese, crispy tortilla, chili, ranch dressing

Tomates 13,50€

variety of tomatoes, pickled grapes, grapefruit, onion, avocado, Aegina pistachios, pumpkin seed pesto, tomato dressing

Ensalada De Garbanzos 13,50€

Millet, roasted sweet potato, spinach, coconut and chickpeas cooked with chipotle

PLATO FUERTE

Pollo Con Mole 15,50€

Chicken thigh in traditional Mole Poblano sauce

Diezmillo 18,50€

Thinly sliced beef chuck, smoked chimichurri

Barbacoa 23,50€

Slow-cooked beef cheeks wrapped in banana leaves

Picanha 25,50€

Grilled picanha steak, smoked chimichurri

Iberico Al Pastor 27,50€

Grilled Ibérico pork, salsa verde, grilled pineapple

Costilla De Res 27,50€

Slow-cooked beef short ribs glazed with chipotle

Fajitas 29,50€

Grilled beef skirt steak with roasted onions and peppers

Carne Asada 32,50€

Grilled Argentine ribeye, smoked chimichurri

GUARNICIONES

Tortillas 4,50€

Corn tortillas 6pcs

Arroz Rojo 5,50€

Mexican red rice with tomato and spices

Elores 6,50€

Grilled corn, chipotle mayo, lime and chili

Camotes 6,50€

Roasted sweet potatoes with sour cream and salsa macha

Yuka Frita 7,50€

Fried cassava root

Let us know about gluten intolerance and possible allergies. The olive oil we use is extremely virgin. In the pan we use sunflower oil. Fishes and mollusks used are fresh and are produced and packaged in facilities that meet the specifications and ISO HACPP. PRICES INCLUDE ALL LEGAL CHARGES. CONSUMER DOES NOT HAVE AN OBLIGATION TO PAY IF HE DOES NOT RECEIVE THE LEGAL DOCUMENTARY INFORMATION (RECEIPT-INVOICE). The restaurant has an approved pos card acceptance terminal. There is a complaint form in the restaurant. Prices are subject to change without notice. THE CONSUMPTION OF ALCOHOLIC BEVERAGES UNDER 17 YEARS OLD WHICH IS NOT ACCOMPANIED BY PARENTS OR GUARDIANS IS PROHIBITED (L.3730 / 2008 & PD 350/2003).

Accountable by law: Ioannis Voulgarakis